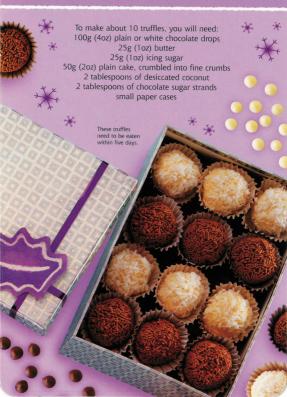
Chocolate truffles





1. Fill a large pan a quarter full of water and heat it until the water bubbles. Then, remove the pan from the heat.





2. Put the chocolate drops and the butter into a heatproof bowl. Wearing oven gloves, gently put the bowl in the pan.



3. Stir the chocolate and butter together until they have melted. Using oven gloves, lift the bowl out of the water.

Use a sieve.



 Sift the icing sugar into the chocolate. Add the cake crumbs and stir everything until it is well mixed.



5. Leave the mixture to cool. Put the desiccated coconut onto one plate, and the chocolate strands onto another.



6. When the mixture is firm and thick, scoop up some with a teaspoon. Put the spoonful into the coconut or strands

Roll the chocolate to make a ball.



7. Roll the spoonful of chocolate around until it is covered, then put it in a paper case. Make lots more truffles.



8. Put the truffles onto a large plate. Put the plate in the fridge for 30 minutes, or until the truffles are firm.

